

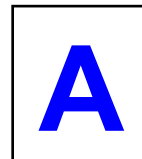


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME UPLAND AMERICAN LITTLE LEAGUE		DATE 5/14/2016	REINSPECTION DATE Not Specified	PERMIT EXPIRATION 6/30/2017
LOCATION 1000 W 8TH ST, UPLAND, CA 91786		INSPECTOR Casey Salazar		
MAILING ADDRESS 1000 W 8TH ST, UPLAND, CA 91786		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required		
TIME IN 10:17 AM	TIME OUT 11:28 AM	FACILITY ID FA0028712	RELATED ID PR0037478	PE 1554

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



SCORE 93

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In			4	
2. Communicable disease; reporting, restrictions & excl				
In	⊗ N/O			2
3. No discharge from eyes, nose, and mouth				
In	⊗ N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
○ In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	⊗
7. Proper hot and cold holding temperatures				
In	N/O	⊗ N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	⊗ N/A	4	2
9. Proper cooling methods				
In	⊗ N/O	N/A	4	
10. Proper cooking time & temperatures				
○ In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
○ In	N/O	N/A		2
12. Returned and reservice of food				
○ In			4	2
13. Food in good condition, safe and unadulterated				
○ In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In			4	
15. Food obtained from approved source				
In	N/O	⊗ N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	⊗ N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		⊗ N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	⊗ N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		⊗ N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○ In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○ In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
○ In			4	2
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME UPLAND AMERICAN LITTLE LEAGUE	DATE 5/14/2016
LOCATION 1000 W 8TH ST, UPLAND, CA 91786	INSPECTOR Casey Salazar

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: When questioned on warewashing procedures, volunteer indicated snack bar does not sanitize equipment after washing and rinsing. All food contact equipment must be washed, rinsed and sanitized. Chlorine and Quaternary ammonia can be used as sanitizers. Maintain chlorine sanitizer solution above 100 ppm or quaternary ammonium sanitizer solution above 200 ppm.

When questioned on temperatures, volunteer was unable to demonstrate knowledge on cooking temperatures of raw eggs or raw hamburger patties.

Provide regular training to volunteers.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Measured sliced cheese at 42-45F in cold pans. Maintain all potentially hazardous foods in cold holding at 41F or below.

Measured french fries under heat lamp holding at 124F. Maintain all potentially hazardous foods in hot holding at 135F or above.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

33. NONFOOD-CONTACT SURFACES CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed drawers used to store clean utensils with debris and dried syrup. Clean drawers and maintain clean.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Observed no sanitizer test strips at facility. Provide test strips to check sanitizer concentrations.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

39. THERMOMETERS PROVIDED AND ACCURATE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Observed no probe thermometer in facility. Provide a probe thermometer at facility.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>



Public Health
Environmental Health Services

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Overall Inspection Comments

Snack Bar must be brought up to minimum health code requirements by the 2017 season. Please contact Environmental Health Plan Check if you have any questions.

Scope of Operation: Snack Bar handles raw foods and commercially processed foods. Menu consist of breakfast burritos, cheeseburgers, hot dogs, chili cheese dogs, nachos, french fries, chicken nuggets, chicken sandwich, soda dispensed from a soda fountain and prepackaged snacks and candies.

Snack bar has the following equipment:

- One True refrigerator
- One Everest freezer
- One True reach in refrigerator with cold pans
- One Adcraft table top Fryer
- One flat top griddle
- One hood
- One household 3 compartment crockpot
- One mop sink (in kitchen area)
- One soda machine (appears to be directly connected to sewage system)
- One 2 compartment sink
- One Manitowoc ice machine (drains directly onto floor outside of building)
- One household microwave
- One Everest prepackaged beverage cooler
- Two large household crock pots.

Signature(s) of Acknowledgement

NAME: Kristy
TITLE: PIC